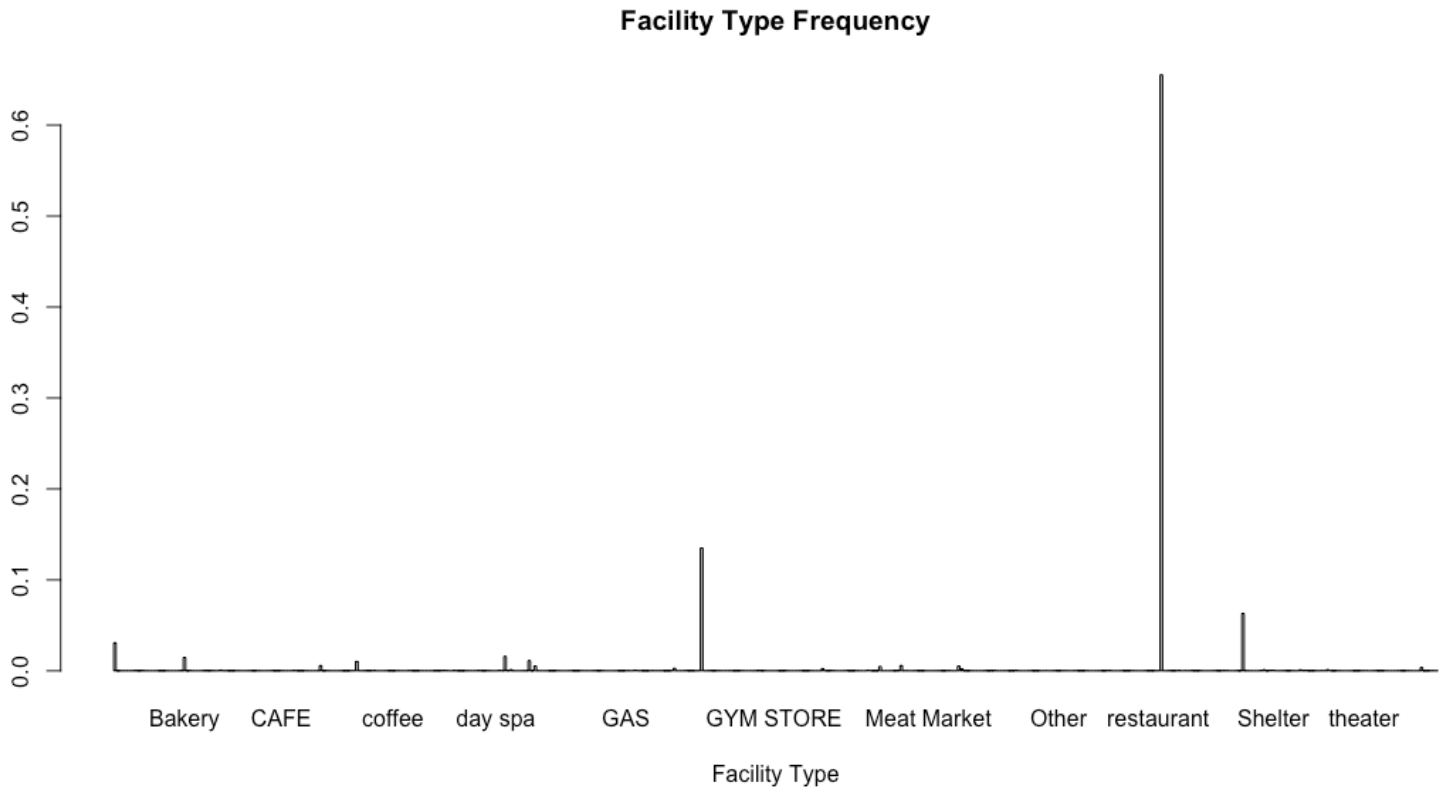


Food Inspections data is derived from inspections of restaurants and other food establishments in Chicago from January 1, 2010 to the present. Inspections were performed by staff from the Chicago Department of Public Health's Food Protection Program. Inspections were done using a standardized procedure. The results of the inspection were inputted into a database, then reviewed and approved by a State of Illinois Licensed Environmental Health Practitioner (LEHP). The data can be accessed from City of Chicago Data Portal and is owned by Chicago Department of Public Health.

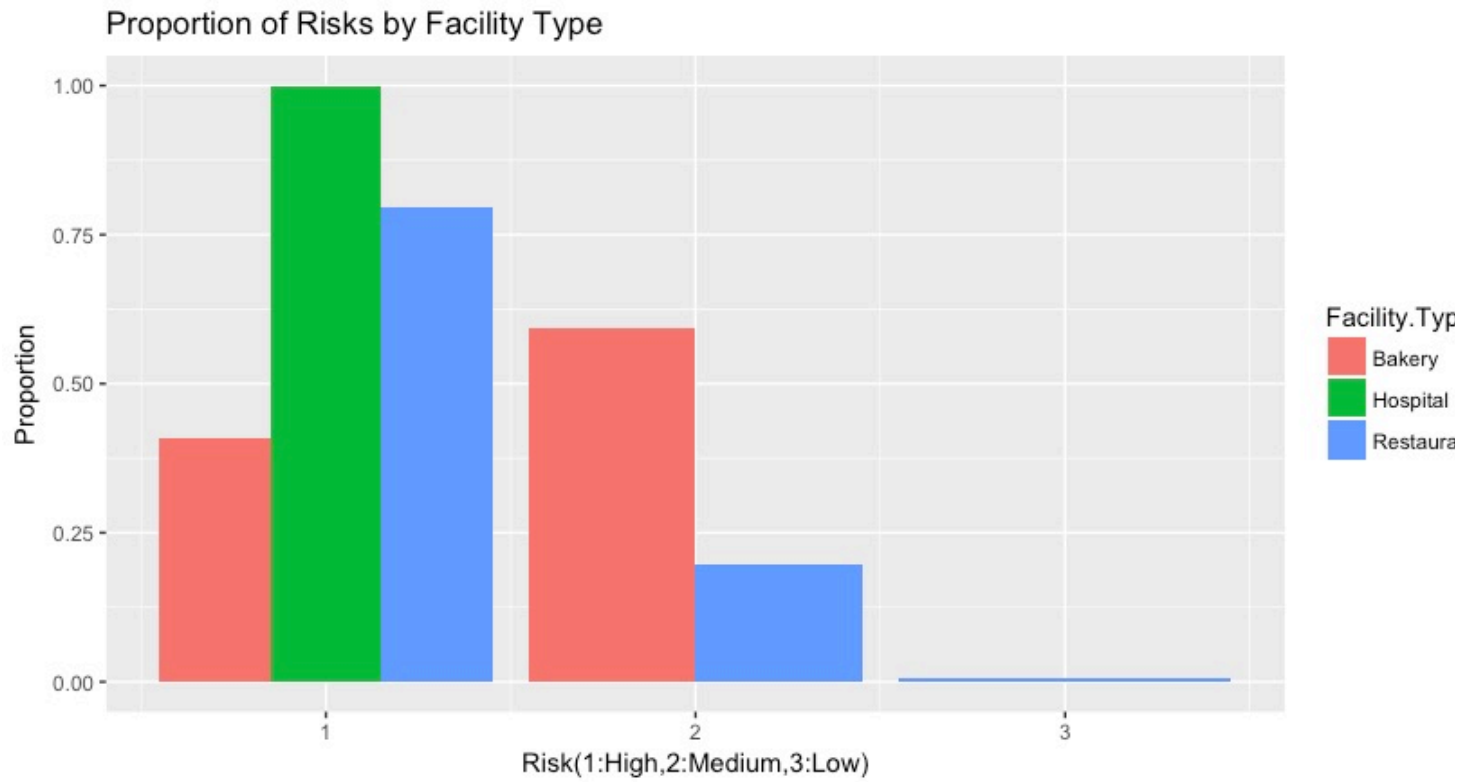
	n	missing	distinct	description
Inspection.ID	146921	0	146921	
Facility Type	142380	4541	437	<b>Most Frequent:</b> Restaurant (96263)
Risk	146841	80	3	<b>Frequency:</b> 1: 102222 2: 30513 3: 14106
Zip	146823	98	99	
Inspection Type	146920	1	108	<b>Most Frequent:</b> Canvass (78189)
Results	146921	0	7	<b>Frequency:</b> Business~Not~Located:60 Fail:28470 No~Entry: 3904 Not~Ready: 673 Out~of~Business: 13412 Pass: 86563 Pass~w/~Conditions:13838
Inspection Date	146921	0	1851	

I am interested in knowing what types of facilities are under high probabilities of being checked by the city food protection program.



As I expected, Restaurant is the type of facility that is most likely to be checked.

I am also interested in knowing what types of facilities are under higher risks. I chose three types: Restaurant, Bakery and Hospital. And I only considered data from year 2015. I assumed that since hospitals are supposed to be clean, it should be under lower risks, than either restaurant or bakery.



I am surprised by the result. All of the hospitals in 2015 have the highest risk level.